

Weizenbock

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **11**
- SRM **23.4**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **34.8 liter(s)**
- Total mash volume **44.7 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **34.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 2.2 kg (22.2%) | 80 % | 4 |
| Grain | Pszeniczny | 6 kg (60.4%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ II | 1 kg (10.1%) | 79 % | 22 |
| Grain | Strzegom Karmel 30 | 0.3 kg (3%) | 75 % | 30 |
| Grain | Fawcett - Pale Chocolate | 0.18 kg (1.8%) | 71 % | 600 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (2.5%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Hallertau | 35 g | 60 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 350 ml | Fermentum Mobile |